

Snacks.

Truffle & pecorino mixed nuts	5
Mixed olives	5
Sourdough focaccia <i>whipped butter</i>	5
Tuna tostada <i>rice crackers, lime crema</i>	7
Pea & asparagus arancini <i>blue stilton, wild garlic aioli</i>	7
Nduja sausage roll <i>saffron mayo</i>	7

Starters.

Burrata <i>heritage tomatoes, roasted peaches, rocket, pumpkin seed pesto</i>	12
Royal chicken <i>coronation chutney, lime, spring onion</i>	9
Watermelon tartare <i>sesame seeds, shallots, jalapeño gazpacho, hazelnuts</i> VG	9
Smoked ham hock terrine <i>pickled vegetables, wild garlic mayo</i>	10
Crab and prawn salad <i>brown crab emulsion, chilli oil, dill & cucumber dressing</i>	13.5

Mains.

Pork schnitzel <i>rocket, fennel & cherry tomato salad</i>	23
Prawn agnolotti <i>mussels, seafood bisque, asparagus, cherry tomato</i>	16.5
Ricotta gnocchi <i>lamb ragu, spring onion, herb crumb</i>	16.5
Wild mushroom risotto <i>pea puree, asparagus, mint, lemon zest</i> VG	15
Roasted cauliflower steak <i>curry sauce, pomegranate, herb oil, lime</i> VG	15

From The Grill.

Grilled seabass <i>crushed potatoes, charred broccoli, mussel beurre blanc</i>	19
Lamb rack <i>grilled baby gem, burnt cauliflower puree, dauphinoise potato, mint jus</i>	26
Classic beef burger <i>caramelized onion, gherkin, american cheddar, skinny fries</i>	18
Grilled bavette steak <i>butter lettuce, mustard dressing, peppercorn sauce, skinny fries</i>	23

Sides.

<i>Green Beans</i> <i>garlic, chilli</i>	5
<i>Crispy new potatoes</i> <i>cottage cheese, herbs</i>	5
<i>Tenderstem broccoli</i> <i>garlic, lemon</i>	5
<i>Skinny fries</i>	5